



KITCHEN HOOD SYSTEM

These guidelines are to be followed when a commercial hood system within the City of Rockwall is to be installed or modified. These guidelines are not to be interpreted as containing all data required for proper design, installation, or approval.

All commercial hood systems shall conform to the 2021 International Fire Code, as adopted and amended by the City of Rockwall, International Mechanical Code as adopted and amended by the City of Rockwall, and NFPA 17/17 A. These guidelines are not intended to replace, nor supersede any codes and/or ordinances adopted by the City of Rockwall, or determinations and positions of the Rockwall Fire Prevention Education and Investigation (FPE&I) Division.

Kitchen Equipment

- 1) Appliances that require nozzle coverage shall have a means to ensure appliances are returned to the design position after cleaning. (Example: caster channels)
- 2) Appliances shall be located inside the hood a minimum of 6 inches unless otherwise listed.
- 3) A chain shorter than the gas line shall be attached to the wall and appliances.

Hood System

- 4) The manual release device shall be located 42-48 inches above the floor, and in the path of egress 10-feet to 20-feet from the kitchen exhaust system.
- 5) Where multiple manual release devices are installed for protection, both the hood and the manual activation device shall be labeled. (Example: Hood 1)
- 6) Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods.
- 7) Audible and/or visual alarm shall be provided to indicate system activation where the system is not monitored by a fire alarm system or sprinkler monitoring system.
- 8) The fire suppression system shall be interconnected to the building fire alarm system or sprinkler monitoring system where provided and reported with contact I.D.

Fire Extinguisher Requirements

- 9) A Type K fire extinguisher shall be installed within 10-30 feet from the commercial food heat-processing equipment, as measured along an unobstructed path of travel.
- 10) A placard shall be conspicuously placed near the extinguisher that states that the fire protection system shall be activated prior to using the fire extinguisher.

Inspection Requirements

- 11) Acceptance test with the Rockwall FPE&I Division is required upon completion of the system.

Submittal Requirements

- 12) Plans shall be clear, legible, and in a common and appropriate scale (preferably computer generated).



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- 13) Plans shall contain sufficient detail to enable the plan reviewer to accomplish a complete review. Plans that do not conform to the submittal requirements and/or are not clearly legible will be rejected and require a re-submittal
- 14) An applicable State of Texas Fire Extinguisher license is required for the designing contractor, Type PL, A, or K.
- 15) A State of Texas Fire Extinguisher ECR license is required for the installing company
- 16) Construction plans shall contain the following information:
 - a) Title block that contains the following:
 - b) Business name & address of installation
 - c) Installing company's name, address, and phone #
 - d) Licensing information
 - e) Date Drawn / Drawn by
 - f) Indicate compliance with UL 300, NFPA 17 / 17 A(current edition), NFPA 96(current edition), 2021 IFC, 2021 IMC
 - g) Scale or suitable dimensions
 - h) Hood dimensions including duct perimeter
 - i) Appliance location, dimensions and description
 - j) Piping schematic
 - k) Nozzle type and location
 - l) Detector Locations and temperature of the fusible links
 - m) System flow point capability
 - n) System flow points used
 - o) Show interconnection to the building fire alarm system or sprinkler monitoring system (where applicable) or location of audible/visual device indicating system activation
 - p) Interconnection to the fuel / electrical shut-off
- 17) Please upload the following documents when submitting your permit online:
 1. Construction Plans
 2. State License(s)
 3. Equipment/Product Data Cutsheets